



**friedrich ingredients**

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20. March 2024

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## Your category **Marinades [dry], BBQ Rubs**

### 52.005 **BBQ-Seasoning** from 7.95 €/kg *Seasoning & Dry Marinade [with salt]*

Seasoning with little salt to marinate roasts and kebaps. Use also as an internal flavouring. For pork steaks, schnitzels, meat balls, burgers, goulash, spare ribs, grilled pork nuckles and as a poultry seasoning. Browning effect included.

BBQ-seasoning (paprika, onion, pepper, mustard, parsley, garlic, celery, spices), salt, sugar, flavour enhancer [E 621], yeast extract, flavouring, hydrolysed vegetable protein (HVP), separating agent [E 551].

20 g/kg [2 %] food product or use as desired.  
MOQ may apply

sachets @ 1 kg



1 kg	10.65 €/kg
20 kg	10.10 €/kg
100 kg	9.55 €/kg
200 kg	9.05 €/kg
500 kg	8.50 €/kg
1000 kg	7.95 €/kg

### 10.342 **Chicken Nuggets [Original]** from 9.45 €/kg *Premium seasoning for processed chicken*

Premium flavouring for Chicken Nuggets and other chicken parts, fried and frozen. Also suitable for Chicken Pop Corn, Burgers and Chicken Fingers. Very well balanced flavour profile.

Dextrose, salt, HVP (hydrolysed vegetable protein), flavouring, sugar, spices, sunflower oil, separating agent [E 551].

Recipes

Use 6 g/kg total recipe weight

Use BouillonMaxx Chicken if extra chicken flavour is desired

MOQ may apply

sachets @ 1 kg



1 kg	12.65 €/kg
20 kg	12.00 €/kg
100 kg	11.35 €/kg
200 kg	10.75 €/kg
500 kg	10.10 €/kg
1000 kg	9.45 €/kg

### 10.701 **Chicken Nuggets [Spicy]** from 16.40 €/kg *Complete blend for spicy Chicken Nuggets*

Complete blend of flavour and function for spicy Chicken Nuggets. No other ingredients for binding needed.  
Use predust, batter and crumb in addition, if desired.



## Your category **Marinades [dry], BBQ Rubs**

### 10.701 **Chicken Nuggets [Spicy] (continued)** **from 16.40 €/kg** *Complete blend for spicy Chicken Nuggets*

Spices, dextrose, salt, stabiliser [E 450, E 451], granulated broth (HVP, salt, sunflower oil), sugar, spice extracts, flavour enhancer [E 621], separating agent [E 551], flavouring.

16 g/kg [1.6%]

Recipes

MOQ may apply

sachets @ 1 kg

1 kg	21.90 €/kg
20 kg	20.80 €/kg
100 kg	19.70 €/kg
200 kg	18.60 €/kg
500 kg	17.50 €/kg
1000 kg	16.40 €/kg

### 10.092 **China Seasoning** **from 9.45 €/kg** *Exotic seasoning with salt*

Typical Chinese seasoning with salt for many food applications, including stir-fry's, chicken wings, meat strips, finger food and other QSR foods. Best with pork and chicken.

Spices, iodised salt (salt, potassium iodate), flavour enhancer [E 621, E 627, E 631], sugar, hydrolysed vegetable protein, lemon fruit powder, leek, flavourings.

Use as desired; we recommend 20 g/kg

Recipes

MOQ may apply

sachets @ 1 kg



1 kg	12.65 €/kg
20 kg	12.00 €/kg
100 kg	11.35 €/kg
200 kg	10.75 €/kg
500 kg	10.10 €/kg
1000 kg	9.45 €/kg

### 52.009 **Colorado Classic** **from 13.40 €/kg** *Seasoning & Dry Marinade [saltless]*

Colourful blend of whole and cracked spiced to add value to meat products, and as ingredient for cooked sausage, bratwurst and meat loaf, as an outside decor for pastrami, salami, and to add value to barbecue meats and fish.

Spices (e. g. mustard seed), rape oil.



## Your category **Marinades [dry], BBQ Rubs**

<b>52.009</b>	<b>Colorado Classic (continued)</b>	<b>from 13.40 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [saltless]</i>	
		1 kg 17.90 €/kg
	Use as desired; we recommend 20 g/kg	20 kg 17.00 €/kg
	Recipes	100 kg 16.10 €/kg
	MOQ may apply	200 kg 15.20 €/kg
		500 kg 14.30 €/kg
		1000 kg 13.40 €/kg
	sachets @ 1 kg	
<b>40.040</b>	<b>Curry Madras</b>	<b>from 8.90 €/kg</b>
	<i>Medium hot, made from an original Indian recipe</i>	
	Medium hot curry from an original Indian recipe, for all food products, especially Indian cuisine and ethnic food products.	
	Turmeric, cumin, coriander, fenugreek, parsley, chili, garlic, fennel, spices.	
	15-20 g/kg or use as desired	
	MOQ may apply	
	bags @ 25 kg	
		1 kg 11.90 €/kg
		20 kg 11.30 €/kg
		100 kg 10.70 €/kg
		200 kg 10.10 €/kg
		500 kg 9.50 €/kg
		1000 kg 8.90 €/kg
<b>40.042</b>	<b>Curry Pirate</b>	<b>from 9.45 €/kg</b>
	<i>Spicy-hot, made from an original Indian recipe</i>	
	Spicy-hot curry flavour for many dishes and prepared meals. The authentic flavour of Indian cuisine! Great aroma!	
	Turmeric, coriander, cumin, fenugreek, fennel, chillies, garlic, parsley, spices.	
	Use as desired, but carefully - hot!	
	MOQ may apply	
	bags @ 25 kg	
		1 kg 12.65 €/kg
		20 kg 12.00 €/kg
		100 kg 11.35 €/kg
		200 kg 10.75 €/kg
		500 kg 10.10 €/kg
		1000 kg 9.45 €/kg
<b>40.034</b>	<b>Curry Powder</b>	<b>from 6.65 €/kg</b>
	<i>Mild Curry blend</i>	



## Your category **Marinades [dry], BBQ Rubs**

### 40.034 **Curry Powder (continued)** from 6.65 €/kg *Mild Curry blend*

Mild, well-balanced curry flavour for many dishes and prepared meals. Authentic flavour of Indian cuisine! Great aroma - only little heat!

Turmeric, cumin, coriander, fenugreek, parsley, chili, garlic, fennel, spices.

Use as desired  
MOQ may apply

bags @ 25 kg



1 kg	8.90 €/kg
20 kg	8.45 €/kg
100 kg	8.00 €/kg
200 kg	7.55 €/kg
500 kg	7.10 €/kg
1000 kg	6.65 €/kg

### 10.296 **DryFit Marinade BBQ Hot & Smoky** from 12.90 €/kg *Dry Marinade and Base for Wet Marinade*

Dry marinade to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Spices, salt, sugar, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

MOQ may apply

sachets @ 1 kg



1 kg	17.20 €/kg
20 kg	16.30 €/kg
100 kg	15.45 €/kg
200 kg	14.60 €/kg
500 kg	13.75 €/kg
1000 kg	12.90 €/kg

### 10.291 **DryFit Marinade Buffalo Wings** from 9.90 €/kg *Dry Marinade and Base for Wet Marinade*

Dry marinade to add value and to manufacture a marinade for Buffalo Chicken Wings

USP:

All ingredients remain floating

The marinade adheres well to the chicken skin.



## Your category **Marinades [dry], BBQ Rubs**

### **10.291 DryFit Marinade Buffalo Wings (continued)** **from 9.90 €/kg** *Dry Marinade and Base for Wet Marinade*

	1 kg	13.25 €/kg
	20 kg	12.55 €/kg
	100 kg	11.90 €/kg
	200 kg	11.25 €/kg
	500 kg	10.60 €/kg
	1000 kg	9.90 €/kg
<p>Spices, salt, sugar, dry-glucose-syrup, acidity regulator [E 262], hydrolysed vegetable protein (HVP), flavouring, sunflower oil, separating agent [E 551].Recipes</p> <p>40% DryFit Marinade 60% cold water Blend DryFit with the water using a mixer or blender. From this marinade, use 8-10% to the food product. MOQ may apply</p> <p>sachets @ 1 kg</p>		

### **10.289 DryFit Marinade Hot Curry** **from 10.65 €/kg** *Dry Marinade and Base for Wet Marinade*

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.  
USP:  
All ingredients remain floating  
The marinade adheres well to the meat.



	1 kg	14.25 €/kg
	20 kg	13.50 €/kg
	100 kg	12.80 €/kg
	200 kg	12.10 €/kg
	500 kg	11.40 €/kg
	1000 kg	10.65 €/kg
<p>Spices, salt, maltodextrin, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415]. Recipes</p> <p>30% DryFit Marinade 20% vegetable oil 50% cold water Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product. MOQ may apply</p> <p>sachets @ 1 kg</p>		

### **10.269 DryFit Marinade Oriental** **from 9.90 €/kg** *Dry Marinade and Base for Wet Marinade*

## Your category **Marinades [dry], BBQ Rubs**

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<b>10.269</b>	<b>DryFit Marinade Oriental (continued)</b>	<b>from 9.90 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	

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Orange coloured dry marinade for oriental QSR and convenience food items requiring oriental flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Salt, spices, sugar, modified starch, flavour enhancer E 621, herbs, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

1 kg	13.25 €/kg
20 kg	12.55 €/kg
100 kg	11.90 €/kg
200 kg	11.25 €/kg
500 kg	10.60 €/kg
1000 kg	9.90 €/kg

sachets @ 1 kg

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<b>10.210</b>	<b>DryFit Marinade Piri-Piri</b>	<b>from 9.45 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	

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Red dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Spices, salt, sugar, modified waxy maize starch, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

## Your category **Marinades [dry], BBQ Rubs**

### 10.210 **DryFit Marinade Piri-Piri (continued)** **from 9.45 €/kg** *Dry Marinade and Base for Wet Marinade*

	1 kg	12.65 €/kg
sachets @ 1 kg	20 kg	12.00 €/kg
	100 kg	11.35 €/kg
	200 kg	10.75 €/kg
	500 kg	10.10 €/kg
	1000 kg	9.45 €/kg

### 10.287 **DryFit Marinade Tandoori** **from 9.90 €/kg** *Dry Marinade and Base for Wet Marinade*

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Salt, spices, dry-glucose-syrup, modified starch, hydrolysed veg. protein (HVP), sunflower oil, spice extract, thickener - guar gum [E 412], xanthan [E 415].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

MOQ may apply

1 kg	13.25 €/kg
20 kg	12.55 €/kg
100 kg	11.90 €/kg
200 kg	11.25 €/kg
500 kg	10.60 €/kg
1000 kg	9.90 €/kg

sachets @ 1 kg

### 10.268 **DryFit Marinade Teriyaki** **from 11.05 €/kg** *Dry Marinade and Base for Wet Marinade*

Brownish dry marinade for Teriyaki QSR food and other convenience food items requiring Teriyaki flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Salt, spices, sugar, soya sauce powder, modified starch, dry caramel sugar, flavour enhancer [E 621], flavouring, sesame seed, thickening agent [E 412, E 415], acidifier [E 330], honey powder.



## Your category **Marinades [dry], BBQ Rubs**

### 10.268 **DryFit Marinade Teriyaki (continued)** from 11.05 €/kg *Dry Marinade and Base for Wet Marinade*

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg

1 kg	14.75 €/kg
20 kg	14.00 €/kg
100 kg	13.25 €/kg
200 kg	12.50 €/kg
500 kg	11.80 €/kg
1000 kg	11.05 €/kg

### 10.271 **DryFit Marinade Tikka** from 8.90 €/kg *Dry Marinade and Base for Wet Marinade*

Red dry marinade for Chicken Tikka and other convenience food items requiring Tikka flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Spices, salt, sugar, modified starch, yeast extract, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg



1 kg	11.90 €/kg
20 kg	11.30 €/kg
100 kg	10.70 €/kg
200 kg	10.10 €/kg
500 kg	9.50 €/kg
1000 kg	8.90 €/kg

### 52.083 **DryFit+ Marinade Barbecue** from 8.90 €/kg *Dry Marinade with Glace Appeal for Meat Products*

Reddish dry marinade with visible spice particles to add value to meat and food products.

USP:

DryFit+ wraps the meat like a liquid marinade. Also suitable for film packed goods.



## Your category **Marinades [dry], BBQ Rubs**

<b>52.083</b>	<b>DryFit+ Marinade Barbecue (continued)</b>	<b>from 8.90 €/kg</b>
	<i>Dry Marinade with Glace Appeal for Meat Products</i>	
		1 kg 11.90 €/kg
		20 kg 11.30 €/kg
	Spices, palm oil, sugar, salt, smoke flavouring, spice extracts, separating agent [E 551].	100 kg 10.70 €/kg
	Recipes	200 kg 10.10 €/kg
		500 kg 9.50 €/kg
		1000 kg 8.90 €/kg
	40 g/kg [4%] or as desired.	
	MOQ may apply	
	sachets @ 1 kg	
<b>52.003</b>	<b>Garlic &amp; Pepper</b>	<b>from 17.15 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>	
	Colourful, coarse blend of whole and cracked spiced and salt to add value to meat products, fish and poultry products. Also for lamb, beef meat and roasts. Good salad dressing seasoning.	
	Spices, salt, spice extracts, flavour enhancer [E 621], barley malt.	
	Use as desired; we recommend 15-20 g/kg.	
	MOQ may apply	
	sachets @ 1 kg	
		1 kg 22.90 €/kg
		20 kg 21.75 €/kg
		100 kg 20.60 €/kg
		200 kg 19.45 €/kg
		500 kg 18.30 €/kg
		1000 kg 17.15 €/kg
<b>52.056</b>	<b>Gyros [MSG-free]</b>	<b>from 8.55 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>	
	Spices, salt, dextrose, sugar, rapeseed oil.	
	Use as desired; we recommend 15-20 g/kg.	
	MOQ may apply	
	sachets @ 1 kg	
		1 kg 11.40 €/kg
		20 kg 10.80 €/kg
		100 kg 10.25 €/kg
		200 kg 9.65 €/kg
		500 kg 9.10 €/kg
		1000 kg 8.55 €/kg
<b>10.301</b>	<b>Herbs de Provence</b>	<b>from 15.65 €/kg</b>
	<i>Authentic French Blend of Herbs</i>	



## Your category **Marinades [dry], BBQ Rubs**

### 10.301 **Herbs de Provence (continued)** from 15.65 €/kg *Authentic French Blend of Herbs*

The authentic French blend of herbs for many meat, vegetable and salad applications. Contains precious lovage. The ultimate seasoning for lamb!

Rosemary, thyme, basil, marjoram, parsley, savory, oregano, chervil, lovage.

Use as desired.  
MOQ may apply

sachets @ 0.4 kg



1 kg	20.90 €/kg
20 kg	19.85 €/kg
100 kg	18.80 €/kg
200 kg	17.75 €/kg
500 kg	16.70 €/kg
1000 kg	15.65 €/kg

### 10.044 **Hot Seasoning** from 13.40 €/kg *Additional seasoning to boost heat*

Tastefully balanced seasoning to add heat to all food products requiring extra heat to (seasoned) meat products and ethnic foods.

Use in addition to the regular seasoning.

Spices, dextrose, sugar, salt, flavour enhancer - monosodium glutamate [E 621], spice extracts.

MOQ may apply

Use carefully according to desired heat level.

Usage recommendation:

2-3 g/kg for spicy sausage / Frankfurters

5 g/kg for spicy burgers and QSR meats

MOQ may apply

sachets @ 1 kg



1 kg	17.90 €/kg
20 kg	17.00 €/kg
100 kg	16.10 €/kg
200 kg	15.20 €/kg
500 kg	14.30 €/kg
1000 kg	13.40 €/kg

### 52.029 **Italian Herbs** from 17.15 €/kg *Authentic Italian Herbs*

Blend of Mediterranean herbs. Use in salads, sauces, pizza and pasta dishes.



## Your category **Marinades [dry], BBQ Rubs**

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### 52.029 Italian Herbs (continued) from 17.15 €/kg

*Authentic Italian Herbs*

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	1 kg	22.90 €/kg
	20 kg	21.75 €/kg
Herbs (oregano, basil, thyme, rosemary, marjoram, sage).	100 kg	20.60 €/kg
	200 kg	19.45 €/kg
Use as desired.	500 kg	18.30 €/kg
MOQ may apply	1000 kg	17.15 €/kg

sachets @ 1 kg

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### 52.051 Kebap Seasoning from 9.45 €/kg

*Spice blend for Kebap and Doner Kebap*

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Seasoning with salt for the authentic kebab meats, for lamb and poultry cuts. Use to add value to all meat products.

Spices, salt, dextrose, flavour enhancer [E 621].Recipes

Use as desired; we recommend 10 g/kg.  
MOQ may apply

sachets @ 1 kg



1 kg	12.65 €/kg
20 kg	12.00 €/kg
100 kg	11.35 €/kg
200 kg	10.75 €/kg
500 kg	10.10 €/kg
1000 kg	9.45 €/kg

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### 52.036 Lemon & Pepper [coarse] from 10.65 €/kg

*Seasoning & Dry Marinade [with salt]*

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Coarse, colourful blend of whole and cracked spices and coarse salt to add value to meat, fish and poultry products. The classic seasoning for Carpaccio from beef or salmon. Also suitable for outside decoration.

Salt, spices (mustard), hydrolysed vegetable protein - HVP (from soya), lemon fruit powder, acidifier ? citric acid [E 330], flavouring, sunflower oil, separating agent [E 551].

Like pepper: 10-20 g/kg [1-2 %] food product or use as desired.  
MOQ may apply



## Your category **Marinades [dry], BBQ Rubs**

<b>52.036</b>	<b>Lemon &amp; Pepper [coarse] (continued)</b>	<b>from 10.65 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>	
		1 kg 14.25 €/kg
	sachets @ 1 kg	20 kg 13.50 €/kg
		100 kg 12.80 €/kg
		200 kg 12.10 €/kg
		500 kg 11.40 €/kg
		1000 kg 10.65 €/kg
<b>10.401</b>	<b>Mesquite</b>	<b>from 7.40 €/kg</b>
	<i>Dry marinade for value-added meats</i>	
	Convenient decor seasoning [dry marinade] with salt for exotic meat products, barbecue meats, steaks, burgers and other added value meats. For all meat types including poultry.	
	Salt, dextrose, spices, hydrolysed vegetable protein (HVP), dry glucose syrup, flavourings, caramel sugar syrup, maltodextrin.	
	20 g/kg [2%] or use as desired. MOQ may apply	
	sachets @ 1 kg	1 kg 9.90 €/kg
		20 kg 9.40 €/kg
		100 kg 8.90 €/kg
		200 kg 8.40 €/kg
		500 kg 7.90 €/kg
		1000 kg 7.40 €/kg
<b>52.018</b>	<b>Oriental Classic</b>	<b>from 11.80 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>	
	Oriental - spicy, decorative seasoning with lots of herbs and a distinctive sesame and curry taste. To add value to many dishes and convenience foods, and to add flavour and appeal to sausage specialities.	
	Spices, dextrose, salt, rape oil.	
	Use as desired; we recommend 15-20 g/kg. MOQ may apply	
	sachets @ 1 kg	1 kg 15.75 €/kg
		20 kg 14.95 €/kg
		100 kg 14.15 €/kg
		200 kg 13.35 €/kg
		500 kg 12.60 €/kg
		1000 kg 11.80 €/kg
<b>40.066</b>	<b>Paprikachips green 3 mm</b>	<b>from 15.90 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	



## Your category **Marinades [dry], BBQ Rubs**

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### 40.066 **Paprikachips green 3 mm (continued)** **from 15.90 €/kg**

*Selected, choice quality bell pepper*

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Small cut green paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.



Paprika

Use as desired.  
MOQ may apply

cartons @ 20 kg

1 kg	16.50 €/kg
100 kg	16.40 €/kg
200 kg	16.30 €/kg
500 kg	16.20 €/kg
1000 kg	16.10 €/kg
1500 kg	15.90 €/kg

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### 40.063 **Paprikachips green 9 mm** **from 14.90 €/kg**

*Selected, choice quality bell pepper*

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Selected, choice quality green paprika flakes, dried, 9x9 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.



Paprika

Use as desired.  
MOQ may apply

cartons @ 20 kg

1 kg	15.50 €/kg
100 kg	15.40 €/kg
200 kg	15.30 €/kg
500 kg	15.20 €/kg
1000 kg	15.10 €/kg
1500 kg	14.90 €/kg

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### 40.067 **Paprikachips red 3 mm** **from 12.90 €/kg**

*Selected, choice quality bell pepper*

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Small cut red paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products.



Paprika

Use as desired.  
MOQ may apply

## Your category **Marinades [dry], BBQ Rubs**

<b>40.067</b>	<b>Paprikachips red 3 mm (continued)</b>	<b>from 12.90 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	
		1 kg 13.50 €/kg
		100 kg 13.40 €/kg
	cartons @ 25 kg	200 kg 13.30 €/kg
		500 kg 13.20 €/kg
		1000 kg 13.10 €/kg
		1500 kg 12.90 €/kg
<b>40.062</b>	<b>Paprikachips red 9 mm</b>	<b>from 11.90 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	
	Large cut red paprika chips, dried, approx. 8-10 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.	
	Paprika	
	Use as desired.	
	MOQ may apply	
		1 kg 12.50 €/kg
		100 kg 12.40 €/kg
		200 kg 12.30 €/kg
		500 kg 12.20 €/kg
		1000 kg 12.10 €/kg
	cartons @ 17.5 kg	1500 kg 11.90 €/kg
<b>40.115</b>	<b>Paprikachips red/green 3 mm</b>	<b>from 12.90 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	
	Small cut red and green paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.	
	Paprika	
	Use as desired.	
	MOQ may apply	
		1 kg 13.50 €/kg
		100 kg 13.40 €/kg
		200 kg 13.30 €/kg
		500 kg 13.20 €/kg
		1000 kg 13.10 €/kg
	bags @ 20 kg	1500 kg 12.90 €/kg
<b>40.116</b>	<b>Paprikachips red/green 9 mm</b>	<b>from 14.40 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	





## Your category **Marinades [dry], BBQ Rubs**

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### 40.116 **Paprikachips red/green 9 mm (continued)** **from 14.40 €/kg**

*Selected, choice quality bell pepper*

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Large cut red and green paprika chips, dried, approx. 8-10 mm.  
Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.



Paprika

Use as desired.  
MOQ may apply

bags @ 25 kg

1 kg	15.00 €/kg
100 kg	14.90 €/kg
200 kg	14.80 €/kg
500 kg	14.70 €/kg
1000 kg	14.60 €/kg
1500 kg	14.40 €/kg

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### 10.080 **Pastrami Classic** **from 10.65 €/kg**

*Decor seasoning for Pastrami, Roast Beef*

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Colourful, decorative outside seasoning for Pastrami and Roast Beef. Use any of various AGAGEL® preblends in addition to improve texture and yield.



Spices.

Recipes

Find the AGAGEL® pre-blend that suits your business best to improve texture and yield by checking the brochure below.

Use as a rub as desired; we recommend 20-25 g/kg  
MOQ may apply

sachets @ 1 kg

1 kg	14.25 €/kg
20 kg	13.50 €/kg
100 kg	12.80 €/kg
200 kg	12.10 €/kg
500 kg	11.40 €/kg
1000 kg	10.65 €/kg

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### 40.059 **Pepper black & white broken 0500/1600** **from 10.20 €/kg**

*Double cleaned and sieved, steam-sterilized*

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Spicy, aromatic black/white pepper broken. Use to add value to sausage and meat products, and other food preparations.  
Granules size 0.5-1.6 mm



Pepper.Reduced bacteria count by steam sterilization.



## Your category **Marinades [dry], BBQ Rubs**

<b>40.059</b>	<b>Pepper black &amp; white broken 0500/1600 (continued)</b>	<b>from 10.20 €/kg</b>
	<i>Double cleaned and sieved, steam-sterilized</i>	
		1 kg 10.80 €/kg
	Use as desired.	100 kg 10.70 €/kg
	Also available in 1-kg-sachets	200 kg 10.60 €/kg
	MOQ may apply	500 kg 10.50 €/kg
		1000 kg 10.40 €/kg
		1500 kg 10.20 €/kg
	bags @ 25 kg	
<b>40.018</b>	<b>Pepper black broken 710/2000</b>	<b>from 7.90 €/kg</b>
	<i>Double cleaned and sieved, steam-sterilized</i>	
	Black broken pepper of uniform corn size: 0.7-2 mm. Use to add value to sausage and meat products.	
	Pepper.Reduced bacteria count by steam sterilization.	
	Use as desired.	1 kg 8.50 €/kg
	Also available in 1-kg-sachets	100 kg 8.40 €/kg
	MOQ may apply	200 kg 8.30 €/kg
		500 kg 8.20 €/kg
		1000 kg 8.10 €/kg
		1500 kg 7.90 €/kg
	bags @ 25 kg	
<b>52.052</b>	<b>Roast Chicken</b>	<b>from 10.65 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>	
	Fine redish blend of spices, developed for seasoning chicken and chicken parts, especially rotisserie chicken. Contains salt, additional use of salt is not recommended.	
	Spices, salt (33%), natural flavouring, sugar, dextrose.	
	MOQ may apply	
	Use 20-30 g/kg.	
	sachets @ 1 kg	
		1 kg 14.25 €/kg
		20 kg 13.50 €/kg
		100 kg 12.80 €/kg
		200 kg 12.10 €/kg
		500 kg 11.40 €/kg
		1000 kg 10.65 €/kg
<b>52.046</b>	<b>Savannah Classic</b>	<b>from 11.40 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>	



## Your category **Marinades [dry], BBQ Rubs**

### 52.046 Savannah Classic (continued) from 11.40 €/kg *Seasoning & Dry Marinade [with salt]*

Convenient blend of spices and salt to add flavour and appeal to poultry products, including chicken wings, drumsticks and thighs. Best for BBQ-chicken. Contains encapsulated salt to prevent loss of meat juice of pre-seasoned meat.

Spices, iodized salt (salt, potassium iodate), palm fat hardened, flavour enhancer [E 621], spice extract.

10-20 g/kg or use as desired.  
MOQ may apply

sachets @ 1 kg



1 kg	15.25 €/kg
20 kg	14.45 €/kg
100 kg	13.70 €/kg
200 kg	12.95 €/kg
500 kg	12.20 €/kg
1000 kg	11.40 €/kg

### 52.023 Tandoori Paste Compound from 7.40 €/kg *Basic Compound to Make Tandoori Paste*

Indian classic flavour for ethnic food dishes. For chicken, rice and vegetable dishes. Contains salt, additional use of salt is not required.

Salt (35%), spices, maltodextrin, beetroot-juice-powder (maltodextrin, beetroot-juice-concentrate, acidifier [E 330]), modified starch, acidity regulator [E 262], thickener [E 412, E 415], flavouring.  
MOQ may apply

100 g/kg Tandoori paste.

Recipe suggestion: Mix 30% Tandoori Compound with 20% vegetable oil. Add 15% Yoghurt + 35% water and blend well. Use 100 g of the paste with 1 kg meat/food for marination.

sachets @ 1 kg



1 kg	9.90 €/kg
20 kg	9.40 €/kg
100 kg	8.90 €/kg
200 kg	8.40 €/kg
500 kg	7.90 €/kg
1000 kg	7.40 €/kg

### 52.050 Tikka Seasoning from 12.35 €/kg *Seasoning & Dry Marinade [with salt]*

Seasoning with salt and visible herbs to marinate roasts. Use also for meat cuts and for stir fry dishes. Excellent for lamb kebab. No added MSG.



Your category **Marinades [dry], BBQ Rubs**

52.050 Tikka Seasoning (continued)		from 12.35 €/kg	
<i>Seasoning &amp; Dry Marinade [with salt]</i>			
Spices, salt, sweet whey powder, yeast extract, spice extracts, separating agent - silica [E 551], acidifier - citric acid [E 330].  20 g/kg or use as desired. MOQ may apply  sachets @ 1 kg	1 kg	16.50 €/kg	
	20 kg	15.65 €/kg	
	100 kg	14.85 €/kg	
	200 kg	14.00 €/kg	
	500 kg	13.20 €/kg	
	1000 kg	12.35 €/kg	